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or who, after such information is given the health officer, fail to obey his directions, the health officer shall seize and destroy all milk sent into the city by such persons, and he shall, when acting in good faith, be held harmless in damages therefor in any suit or demands made.

(c) In delivering milk to families in which there exists any of the above-named contagious or infectious diseases the dairyman shall not enter, neither shall he permit any of his milk bottles or vessels to be taken, into such houses, but shall pour such milk as each family wishes into vessels furnished by such family.

SEC. 24. *Milk inspectors*.—The milk or dairy inspector, the health officer or any person authorized by the board of health, may examine all dairy herds, utensils for handling milk, of all dairymen or other persons engaged in selling or shipping for sale milk or cream to the city of Bellevue. These inspectors shall have power to open any can, vessel, or package containing milk or cream, whether sealed (locked) or otherwise, or whether in transit or otherwise, and take samples of the milk or cream for testing or analysis; and if, upon inspection, the milk or cream is found to be filthy, or the cans or other containers are in an unclean condition, the said inspector may then and there condemn the milk or cream as deemed by him to be filthy and pour the contents of such bottles, vessels, or packages upon the ground forthwith, and he shall, if done in good faith, be held harmless in damages therefor, in any suit or demand made.

SEC. 1. *Cream*.—No person shall bring into the city for sale or shall sell or offer for sale any cream unless such cream is produced from milk which must conform to all the rules and regulations of this code, relating to milk, nor unless such cream be kept at or below 50° F., free from foreign substances, and shall not contain more than 1,000,000 bacteria per cubic centimeter, and shall not contain less than 16 per cent of milk fat.

#### CHICAGO.

#### MILK—PRODUCTION, CARE, AND SALE (ORDINANCE ADOPTED AUG. 14, 1912).

SEC. 1. That sections 1273 and 1274 of the Chicago Code of 1911 be, and are hereby, repealed and that the following ordinance be substituted therefor:

"1273. All milk sold or kept for sale to be pasteurized, unless inspected, and the temperature of said milk during storage and transportation regulated. It shall be unlawful for any person, firm, or corporation to transport into the city of Chicago, or to transport or deliver from point to point within the city, milk, cream, skim milk, or buttermilk for human consumption which is of a higher temperature than 60° F., provided that after June 1, 1914, it shall be unlawful for any person, firm, or corporation to transport into the city of Chicago, or to transport from point to point within the city, or to deliver any milk, cream, skim milk, or buttermilk for human consumption which is of a temperature higher than 55° F.

All milk, cream, skim milk, or buttermilk sold, offered for sale, exposed for sale, or kept with the intention of selling, or used in the manufacture of ice cream, within the city of Chicago, shall be pasteurized in a manner as hereinafter provided, unless such milk, cream, skim milk, or buttermilk is of the kind or grade hereinafter defined as "inspected."

A. *Inspected milk*.—"Inspected" milk, cream, skim milk or buttermilk shall be produced in dairies that have been inspected and approved by the commissioner of health.

Any person, firm, or corporation, producing and selling, or producing and offering for sale or for delivery in the city of Chicago, or any person, firm, or corporation engaged in the bottling or receiving and handling in bulk of such milk, cream, skim milk, or buttermilk shall make a written application to the commissioner of health, stating the name and residence of the applicant and the location and description of the premises where such milk is to be produced, bottled, or handled.

The commissioner of health shall thereupon make, or cause to be made, an inspection of the premises, cows, and the milk produced, and the manner of handling the milk,

cream, skim milk, or buttermilk, and if the same are found to comply with the requirements as hereinafter set forth, he shall issue a permit allowing the milk, cream, skim milk, or buttermilk produced or handled on said premises to be brought into or sold in the city of Chicago, conditioned that the person, firm, or corporation given such permit will report at once any and all sickness occurring in himself or any or all persons residing or employed upon such premises, and will not ship into, deliver, sell or offer for sale in the city of Chicago or bring or deliver to any creamery or bottling plant supplying the city of Chicago, the milk, cream, skim milk, or buttermilk produced on said premises, whenever a case of contagious or infectious disease is known or suspected of having occurred in himself or any or all persons residing or employed upon said dairy farm, or in the families of any person or persons so employed or in any dwelling in which said person or persons shall be domiciled.

Every such permit to produce inspected milk shall expire on the 30th day of June following the date of issue, and every such permit to bottle or handle in bulk inspected milk shall expire on the 31st day of December following its issue.

The commissioner of health, when it shall appear to his satisfaction that the provisions of this article have not been complied with, may at any time revoke such a permit by giving notice in writing.

"Inspected" milk, cream, skim milk, or buttermilk shall be produced and handled in accordance with the following regulations:

(a) It shall be produced on farms scoring not less than 65 on the following score card; provided, however, that after January 1, 1915, farms on which inspected milk is produced shall score not less than 70 on this same score card:

*Score card.*

Equipment.	Score.	
	Perf.	Al'w'd.
<b>Cows:</b>		
Condition.....	4	
Health (outward appearance).....	6	
Comfort (bedding, 2; temperature of stable, 1; protected yard, 1).....	4	
Cubic feet of space per cow (over 300, 2; over 400, 4; 500 to 1,000, 6).....	6	
Feed.....	4	
Water (clean, 6; fresh, 2).....	8	
<b>Stable:</b>		
Location (well drained, 3; free from contaminating surroundings, 3).....	6	
Construction (tight, sound floor, 3; gutter, 1; stall, stanchion tie, 1; low-down manger, 1; smooth, tight walls, 1; smooth, tight ceiling, 2; box stall, 1).....	10	
Light (1 square foot glass per cow, 2; 2 square feet, 4; 3 square feet, 6; 4 square feet, 8; even distribution, 2).....	10	
Ventilation (sliding windows, 2; hinged at bottom, 4; King system or muslin curtain, 8).....	8	
Stable yard (drainage).....	2	
<b>Milk room:</b>		
Location (convenience, 2; free from contaminating surroundings, 4).....	6	
Construction.....	4	
Construction (floor, 1.5; walls and ceiling, 1; light, 0.5; ventilation, 0.5; screens, 0.5).....	4	
Arrangement.....	2	
Equipment (hot water or steam, 2; cooler, 2; narrow-top milk pail, 1; other utensils, 1).....	6	
Water supply for utensils (clean, 6; convenient, 2; abundant, 2).....	10	
Milking suits.....	4	
<b>Total.....</b>	<b>100</b>	
<b>METHODS.</b>		
<b>Cows:</b>		
Cleanliness.....	10	
<b>Stable:</b>		
Cleanliness (floor, 4; walls, 2; ceiling, 2; ledges, 1; mangers and partitions, 1; windows, 1; no other animals in stable, 1).....	12	
Stable air.....	4	
Removal of manure (to field or proper pit, 4; 30 feet from stable, 2).....	4	
Cleanliness of stable yard.....	2	

## Score card—Continued.

Equipment.	Score.	
	Perf.	Al'w'd.
<b>METHODS—continued.</b>		
<b>Milk room:</b>		
Cleanliness.....	6	.....
Care and cleanliness of utensils (inverted in pure air, 2; clean (superficially), 4; sterilized, 4).....	10	.....
<b>Milking:</b>		
Cleanliness (clean, dry hands, 4; udders washed and dried, 10; cleaned with moist cloth, 8; cleaned with dry cloth, 4).....	14	.....
<b>Care of milk:</b>		
Cooling (removed from stable immediately after milking each cow and promptly cooled, 10; cooled to 50° F. or below, 10; 51° to 55° F., 8; 56° to 60° F., 6).....	20	.....
Storing (below 50° F., 8; 51° to 55° F., 6; 56° to 60° F., 4).....	8	.....
Transportation (iced in summer, 10; jacket or wet blanket in summer, 8; dry blanket, 4; covered wagon, 2).....	10	.....
<b>Total</b> .....	100	.....

Score of equipment,  $\times 1 =$  ———.

Methods,  $\times 2 =$  ———.

Total  $\div 3 =$  ———, final score.

(b) It shall be obtained from cows which have been certified by veterinarians authorized by the commissioner of health or by veterinarians appointed by the State or United States Government to be free from tuberculosis and other diseases not more than six months prior to the date that such milk is brought into the city: *Provided*, however, That time shall be given until June 30, 1913, for the filing of such certificates.

Animals known to be affected with tuberculosis or other infectious diseases shall not be kept in herds used for the production of inspected milk.

The cows yielding same must be kept clean. Long hair must be clipped from the flanks, udder, and from the tail sufficiently to clear the ground. The cows shall not be fed on slops, refuse of any distillery or brewery, glucose, or any malt in a state of fermentation, putrefaction, or decomposition, or any other putrefying or unwholesome foodstuffs. Milk from cows 15 days before and 1 week after calving shall not be mixed with inspected milk.

(c) The milking must be done by milkers who are clean as to both clothing and person, or by mechanical milkers operated by persons as above specified. When open milk pails are used they shall have an opening at the top not more than 7 inches in diameter.

(d) All utensils, mechanical milkers, or other devices used in the production and handling of inspected milk must be properly cleaned and sterilized each time before using, and shall be so constructed that all parts are absolutely free from places where milk can accumulate or soak in so that it can not be removed by simple washing, and the surface coming in contact with the milk or cream must be smooth and free from excessive rust.

(e) All persons living upon farms where such milk is produced, or employed thereon, shall be free from contagious or infectious diseases, and resident or domiciled in places free from such diseases, and shall not be exposed to or come in contact with any person suffering with or having a contagious disease: *Provided*, That no person shall be employed or permitted to work on such farm unless and until it shall have been demonstrated to the satisfaction of the commissioner of health of the city of Chicago that said person is not a typhoid or diphtheria carrier.

It shall be the duty of every person, firm, or corporation producing inspected milk to notify the commissioner of health at once, by mail, of the occurrence of any sickness in any person or persons living or employed on their farms where such milk is produced. Milk, cream, skim milk, or buttermilk produced on any farm or bottled

or handled in bulk where a case of contagious or infectious disease has occurred or is suspected to have occurred shall not be shipped into or delivered, sold, or offered for sale in the city of Chicago or brought or delivered to any creamery or bottling plant supplying the city of Chicago until the commissioner of health shall have been notified and shall have made an investigation and released such milk, cream, skim milk, or buttermilk for delivery in the city of Chicago.

(f) The milk from each cow shall be removed from the stable immediately after it is obtained, and shall then be strained and cooled at once to 60° F. or below. It shall then be kept at a temperature of 60° F. or below until delivered to the consumer, provided that after June 1, 1914, the temperature to which the milk must be cooled and at or below which it must be kept shall be 55° F.

(g) Inspected milk, cream, skim milk, or buttermilk exposed for sale, offered for sale, or sold to the consumer shall be contained in tightly closed and capped bottles, or receptacles of a similar character.

(h) All milk, cream, skim milk, or buttermilk produced and handled in the manner required in article A of this section shall be labeled "Inspected milk," "Inspected cream," "Inspected skim milk," or "Inspected buttermilk," as the case may be, in letters not less than three-sixteenths of an inch high on the cap or cover of every package when contained in bottles or receptacles of a similar character, and not less than five-eighths of an inch high on a tag attached to each container when contained in cans. The serial number corresponding with the number of the permit given by the commissioner of health to the person, firm, or corporation producing such inspected milk, cream, skim milk, or buttermilk shall be plainly indicated in figures not less than five-eighths of an inch on every case, can, or receptacle of a similar character in which such milk, cream, skim milk, or buttermilk is sent or brought into the city of Chicago.

The cap or stopper of the bottles or receptacles of a similar character in which said inspected milk, cream, skim milk, or buttermilk shall be contained shall be plainly marked with the name of the day of the week upon which the said milk, cream, skim milk, or buttermilk was first inclosed in bottles or receptacles of a similar character: *Provided*, That it shall be unlawful for any person, firm, or corporation to mark, cause to be marked, or permit to be marked upon any bottle or receptacle of similar character containing inspected milk, cream, skim milk, or buttermilk the name of any other day than that upon which the contents was first inclosed in bottles or containers of similar character.

(i) All inspected milk, cream, skim milk, or buttermilk sold, offered for sale, or kept with the intention of selling, or brought into the city of Chicago shall not yield more than a perceptible amount of sediment or stain other than that of natural butter fat, when a pint sample of the same is filtered through a pledget of cotton 1 inch in diameter, and shall be entirely free from disease-producing bacteria and blood, pus, or other matter or things dangerous and detrimental to health.

Inspected milk and inspected skim milk shall not contain more than 100,000 bacteria per cubic centimeter from October 1 to May 1, inclusive, and not more than 150,000 bacteria from May 2 to September 30, inclusive. Inspected cream shall not contain more than 150,000 bacteria per cubic centimeter from October 1 to May 1, inclusive, and not more than 300,000 bacteria from May 2 to September 30, inclusive.

In the determination of the number of bacteria the culture media used shall be 1 per cent agar agar having a reaction of plus 1.5 on Fullers's scale.

The quantity of culture media used shall be 10 cubic centimeters per plate. The Petri dishes shall be 100 millimeters in diameter.

The plate cultures shall be incubated at a temperature of 37° C., for a period of two days.

The Petri dishes selected for counting shall be those containing not less than 20 nor more than 200 colonies per plate.

B. *Pasteurized milk*.—All milk, cream, skim milk, or buttermilk not complying with the requirements set forth for inspected milk in article A of this section shall be produced, handled, and pasteurized in accordance with the following regulations:

(a) The said milk, cream, skim milk, or buttermilk shall be produced on farms scoring not less than 55 on the score card as described in paragraph (a) in article A of this section.

(b) It shall be obtained from cows which, upon physical examination, are found to be free from disease. The cows shall be kept clean and shall not be fed on slops, refuse of any distillery or brewery, glucose, or any malt in a state of fermentation, putrefaction, or decomposition, or any other putrefying or unwholesome foodstuffs. Milk from cows 15 days before and 1 week after calving shall not be mixed with pasteurized milk.

(c) The milking must be done in a cleanly manner. When open milk pails are used they shall have an opening at the top not more than 7 inches in diameter.

(d) All utensils used in the production and handling of pasteurized milk must be properly cleaned and sterilized each time before using, and shall be so constructed that all parts are absolutely free from places where milk can accumulate or soak in, so that it can not be removed by simple washing, and the surface coming in contact with the milk or cream must be smooth and free from excessive rust.

(e) All persons living upon farms where such milk is produced, or employed thereon, shall be free from contagious or infectious diseases, and resident or domiciled in places free from such diseases, provided that no person shall be employed or permitted to work who is known to be a "carrier" of an infectious or contagious disease.

(f) The milk from each cow shall be removed from the stable immediately after it is obtained, and shall then be strained and cooled at once to 60° F. or below, and kept at this temperature until pasteurized, provided that after June 1, 1914, the temperature to which the milk must be cooled and at or below which it must be kept shall be 55° F.

(g) All milk, cream, skim milk, or buttermilk required to be pasteurized shall not yield more than a perceptible amount of sediment or stain other than that of natural butter fat when a pint sample of the same is filtered through a pledget of cotton 1 inch in diameter, and shall be entirely free from disease-producing bacteria and blood, pus, or other matter, or things dangerous and detrimental to health.

Such milk and skim milk, before pasteurization, shall not contain more than 750,000 bacteria per cubic centimeter from October 1 to May 1, inclusive, and not more than 1,000,000 bacteria per cubic centimeter from May 2 to September 30, inclusive.

Such cream shall not contain more than 800,000 bacteria per cubic centimeter from October 1 to May 1, inclusive, and not more than 1,500,000 bacteria from May 2 to September 30, inclusive.

(h) Every person, firm, or corporation installing or operating a pasteurizer for the purpose of pasteurizing or treating milk, cream, skim milk, or buttermilk to be sold, offered for sale, or kept with the intention of selling, or for the pasteurization or treatment of milk, cream, skim milk, or buttermilk to be shipped or brought into the city of Chicago, shall notify the commissioner of health in writing, stating the time when and the place where such pasteurizer is to be installed, together with the name of the person or persons who will operate said pasteurizer, and shall file with said commissioner of health the names of the owners and the location of all farms from which the milk that is to be pasteurized at said plant is obtained.

The commissioner of health shall thereupon make, or cause to be made, an inspection of such pasteurizer and the premises or plant wherein the same is operated. He shall also inspect or cause to be inspected all farms the milk supply of which, after pasteurization at said plant, is sold or intended for sale or brought into the city of Chicago with the intention of selling for human consumption; and no such farms shall be allowed to bring or furnish milk or cream to said pasteurizing plant without first being inspected and found to comply with the requirements of article B of this ordinance.

It shall be unlawful for any person, firm, or corporation operating such a pasteurizer or pasteurizing plant to receive milk or cream from any farm which has not been inspected and passed by the commissioner of health.

If all of the foregoing provisions have been complied with, and the pasteurizer or pasteurizing equipment is such that 99 per cent of all bacteria and all pathogenic bacteria are killed in the milk treated therein at the temperature required in paragraphs (j) and (l) of article B of this ordinance, the commissioner of health shall issue a permit allowing the milk, cream, skim milk, or buttermilk pasteurized in such pasteurizer and on such premises to be brought into or sold in the city of Chicago. Every such permit shall expire on the 30th day of June following date of issue.

The commissioner of health may withdraw his approval by serving notice in writing when any such pasteurizer or pasteurizing plant is not operated in accordance with the provisions of this ordinance or when the milk received thereat or pasteurized therein is obtained from farms that do not comply with the requirements as set forth in article B of this ordinance or from farms which have not been inspected and found to comply with said requirements by the commissioner of health.

In case of dispute in regard to tests made of such pasteurizer or pasteurizing equipment, or in regard to the temperature to which the milk shall be heated, the person, firm, or corporation making application to operate a pasteurizer may make application to the commissioner of health to have the said pasteurizer or pasteurizing equipment reinspected. Such reinspection or retesting shall be done by one person designated by the commissioner of health and another by the person, firm, or corporation owning or operating said pasteurizer, and in case of failure or inability to agree the two to select a third.

(i) In all continuous pasteurization the milk and cream shall be heated to a temperature which shall be determined and fixed by the commissioner of health for each machine at a point corresponding to a temperature required to kill 99 per cent of the bacteria and all pathogenic bacteria contained in the raw product, and shall show no colon bacilli in 1 c. c. as determined by cultural methods.

All continuous pasteurizers shall be equipped with feeding pipe which is so constructed that the pasteurizer can not be fed in excess of its normal working capacity; that is, in excess of the working capacity of the machine at which 99 per cent of the bacteria are killed when the required amount of heat is applied.

A recording apparatus shall be installed upon all pasteurizers to record during operation the temperature of the pasteurized product as it flows from the heater. The thermometer of this recording apparatus must be accurate and kept submerged in the milk in such a way that it is not exposed to escaping steam or other heat, except the heated milk, provided that if the pasteurizing is done in bottles or in other final containers the temperature-recording apparatus must be attached and adjusted in a manner so as to accurately record the temperature to which the milk, cream, skim milk, or buttermilk is raised, and the duration of time for which said temperature is maintained.

The records made by this recording thermometer must be accurate and made in a chamber which is kept under lock and key in the control of the commissioner of health.

The mechanism of the pasteurizer or pasteurizing system shall be such that the three important elements, namely, the temperature, time of exposure, and the quantity of milk exposed at one time can be readily kept under control and observation by the commissioner of health.

(j) The following conditions as to degrees of heat and time of exposure shall be complied with:

A uniform heating of 140° F. for 20 minutes, or 150° F. maintained for 15 minutes, 155° F. maintained for 5 minutes, or 160° F. maintained for 1½ minutes, or 165° F. maintained for 1 minute. The time shall be calculated from the period that the entire quantity reaches the required temperature.

(k) All milk, cream, skim milk, or buttermilk produced and handled in the manner required in article B of this section shall be labeled "Pasteurized milk," "Pasteurized cream," "Pasteurized skim milk," or "Pasteurized buttermilk," as the case may be, in letters not less than three-sixteenths of an inch high on the cap or cover of every package, when contained in bottles or receptacles of a similar character, and not less than five-eighths of an inch high on a tag attached to each container when contained in cans, together with a serial number corresponding with the number of the permit given by the commissioner of health to the person, firm, or corporation for the pasteurizer or plant pasteurizing said milk, cream, skim milk, or buttermilk; and the cap or stopper of the bottles or receptacles of a similar character in which said pasteurized milk, cream, skim milk, or buttermilk shall be contained shall be plainly marked with the name of the day of the week upon which said milk, cream, skim milk, or buttermilk inclosed in said bottles or receptacles of a similar character was pasteurized; provided that it shall be unlawful for any person, firm, or corporation to mark, cause to be marked, or permit to be marked upon any bottle or receptacle of similar character containing pasteurized milk, cream, skim milk, or buttermilk the name of any other day than that upon which the contents inclosed in bottles or containers of similar character was pasteurized.

(l) After January 1, 1914, all milk, cream, skim milk, or buttermilk which is not of the grade or kind defined in this section as "Inspected" shall be pasteurized at a temperature of not less than 140° F. for not less than 20 minutes or not less than 155° F. for not less than 5 minutes.

(m) The pasteurized product shall be cooled at once to a temperature of 45° F. or below. This cooling shall be so conducted that the pasteurized product is not exposed to possible sources of contamination. This cooling apparatus shall be so constructed that it can be readily cleaned and sterilized.

Milk, cream, or skim milk shall be inclosed in tightly capped bottles or packages of a similar character, or in sealed cans immediately after pasteurization.

Pasteurized milk, cream, skim milk, or buttermilk shall be kept at a temperature of 50° F. or below while the same is stored or kept at a pasteurizing plant, bottling establishment, or milk depot.

Pasteurized milk, cream, skim milk, or buttermilk, exposed for sale, offered for sale, or sold to the consumer shall be contained in tightly closed and capped bottles or receptacles of a similar character.

Pasteurized milk and skim milk shall not contain more than 50,000 bacteria per cubic centimeter from October 1 to May 1, inclusive, and not more than 100,000 bacteria per cubic centimeter from May 2 to September 30, inclusive. Pasteurized cream shall not contain more than 150,000 bacteria per cubic centimeter from October 1 to May 1, inclusive, and not more than 300,000 bacteria per cubic centimeter from May 2 to September 30, inclusive, and shall not contain colon bacilli in 1 cubic centimeter as determined by cultural methods.

In the determination of the number of bacteria the culture media used shall be 1 per cent agar agar, having a reaction of plus 1.5 on the Fuller scale.

The quantity of culture media used shall be 10 cubic centimeters per plate. The Petri dishes shall be 100 millimeters in diameter.

The plate cultures shall be incubated at a temperature of 37° C. for a period of two days.

The Petri dishes selected for counting shall be those containing not less than 20 nor more than 200 colonies per plate.

(n) Milk, cream, skim milk, or buttermilk which has been pasteurized and held for a period of 12 hours or more after such pasteurization shall not be repasteurized or reheated for the purpose of enhancing the keeping qualities of such milk, cream, skim milk, or buttermilk.

1274. *Penalty and seizure.*—Every person, firm, or corporation violating any of the provisions of the foregoing section shall be fined not less than \$5 or more than \$200 for



each and every offense: *Provided, however*, That whenever the commissioner of health of the city of Chicago shall discover that any person, firm, or corporation has violated any of the provisions of the foregoing sections, said commissioner shall within 10 days from the date of such discovery, before suit is commenced, notify in writing the person, firm, or corporation guilty of said violation that said violation has occurred, said notice to state the particular provision of the foregoing section or sections that has been violated. All milk, cream, skim milk, or buttermilk brought into the city of Chicago, or sold, offered for sale, or kept with the intention of selling, or of using in the manufacture of ice cream, which does not comply with the requirements as set forth in the foregoing section, or with the standards therein set forth, shall be condemned by the commissioner of health and rendered unfit for human food by coloring or otherwise treating, or shall be condemned, seized, and destroyed: *Provided*, That if in the opinion of the commissioner of health it is proper to do so the said milk, cream, skim milk, or buttermilk may be tagged as follows: "Condemned, commissioner of health, Chicago," and returned to the shipper or producer.

SEC. 2. This ordinance shall take effect from and after its passage.

#### DETROIT, MICH.

#### DOGS—MUZZLING OF AND CONDITIONS UNDER WHICH THEY MAY BE KEPT. (ORDINANCE ADOPTED SEPT. 7, 1912.)

SECTION 1. That sections 1, 2, 5, 7, and 10 of chapter 151 of the Compiled Ordinances of the City of Detroit for the year 1904 be, and the same are hereby, amended so as to read as follows:

SECTION 1. It shall be unlawful for any person to own, possess, or harbor a dog in the city of Detroit without first having obtained a license therefor from the mayor, in compliance with the provisions hereinafter set forth: *Provided*, That at no time shall any dog so owned or harbored be allowed to go at large without being provided with a good and sufficient muzzle, rendering it impossible for such dog to bite or snap.

SEC. 2. Upon application filed with the license clerk, giving the full name and residence of the applicant, the mayor shall cause to be issued by such clerk to each applicant a license to own or harbor a dog and to permit the same to run at large for the term commencing from the date of such license and terminating the 1st day of May following, excepting as herein otherwise provided. Said license shall contain on the back thereof a printed copy of this ordinance.

SEC. 5. No person shall harbor or keep any dog which by loud or frequent or habitual barking, yelping, or howling shall cause serious annoyance to the neighborhood or to people passing to and fro upon the streets. No person shall own or harbor a fierce or vicious dog, or a dog that has been bitten by any animal known to have been afflicted with rabies. No owner or person harboring or keeping any such dog shall suffer the same to run at large at any time within the city limits, nor shall any person owning or harboring a bitch in heat permit or suffer the same to run at large within the city limits. Any person allowing a dog habitually to remain and be lodged within his or her house, store, building, inclosure, or premises shall be considered as harboring or keeping the same within the meaning of this ordinance. It shall be the duty of every person owning or harboring a dog which has been attacked or bitten by another dog or other animal showing the symptoms of rabies to immediately notify the police department that they have such a dog in their possession.

SEC. 7. It shall be the duty of every patrolman in said police department and of every other person who may be appointed by the common council for that purpose to promptly seize, take up and place in said pound all the dogs that may found running at large, harbored or owned contrary to the provisions of this ordinance; and for every dog so impounded the patrolman or party appointed as herein provided, delivering the same at the pound, shall be entitled to receive from the city treasurer the sum of 25 cents upon surrender to the treasurer of the receipt mentioned in section 8 hereof.